

BRUNCH COCKTAILS

- CIRCLE BACK sauvignon blanc, apricot, lime, soda / 15
 WAKE UP CALL fighting 69th whiskey, maplewood chocolate, espresso, licor 43, demerara, cream / 15
 HARISSA BLOODY MARY chili-garlic vodka, soppressata, piparra pepper, halloumi / 16

BRUNCH

- GREEK YOGURT & HOUSE-MADE GRANOLA strawberry, raspberry, pomegranate molasses / 12.95
 AVOCADO TOAST pomegranate, preserved lemon, mint / 13.95
 AÇAÍ BOWL blueberry, banana, pomegranate, dukkah, coconut, mint / 14.95
 BLUEBERRY CLAFOUTIS almond pancake, sweetened yogurt, lemon, marcona almond / 13.95
 SOFT SCRAMBLED EGGS* roasted asparagus, parmesan cream, lemon zest, mint / 13.95
 KEFTA & EGGS* *choice of: chicken or lamb & beef, fried egg, cucumber & tomato salad, lemon dill rice* / 19.95
 LAMB SHAKSHUKA* baked egg, spicy harissa, house bread / 19.95

SPREADS

served with our house bread

- HUMMUS za'atar, vegetable crudité / 13.95
 SPICY HUMMUS piquillo, lemon, basil / 14.95
 "BHEL" HUMMUS pineapple, avocado, pomegranate, tamarind, crispy rice, mint chutney / 15.95
 CHARRED EGGPLANT aleppo, mint, olive oil / 14.95
 TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs / 14.95
 HOUSE-MADE LABNEH spring pea, thumbelina carrot, lentil, preserved lemon vinaigrette / 14.95
 SPREAD SAMPLER *select 3: hummus • spicy hummus • labneh • toasted almond & garlic • charred eggplant* / 19.95

RAW

- AHI TUNA CARPACCIO* truffle, roasted garlic, sherry, fried leek, cilantro / 18.95
 HAMACHI* rhubarb, strawberry, tarragon / 19.95
 TIGER PRAWNS* basil, arbequina olive oil, citron vinaigrette / 19.95

COLD MEZZE

- FETA & OLIVES marcona almond, lemon zest, middle east spice / 14.95
 CHILLED CUCUMBERS sesame & nigella crunch, garlic, barberry, calamansi vinaigrette / 13.95
 GREEK SALAD romaine, tomato, cucumber, kalamata olive, feta, red pepper, dijon vinaigrette / 14.95
 add green falafel / 6.95 add grilled chicken* / 7.95 add faroe islands salmon* / 10.95
 ROASTED BEETS & BERRIES avocado, crispy lentil, serrano-basil vinaigrette / 15.95
 HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, sherry shallot vinaigrette, basil / 18.95

HOT MEZZE

- CRISPY POTATOES mizithra, rosemary, scallion crema / 12.95
 BLISTERED SNAP PEAS aleppo, parmesan, shallot, lemon-miso vinaigrette / 13.95
 GREEN FALAFEL beet tzatziki, garlic tahini, dhanian spice / 13.95
 BRUSSELS SPROUTS crispy shallot, pumpkin seed, sherry glaze / 14.95

KEBABS

served with basmati rice

- GRILLED HALLOUMI greek cheese, red onion, date, red zhoug / 17.95
 CHICKEN KEFTA* lemon, olive oil, tzatziki / 18.95
 GRILLED CHICKEN* yogurt marinade, sweet pepper, zhoug / 19.95
 LAMB & BEEF KEFTA* lemon, olive oil, tzatziki / 19.95
 FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, olive oil, zhoug / 24.95

*These items are cooked-to-order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.